

## **Retail Food Establishment Inspection Report**

Floyd County Health Department Telephone:812-948-4726

XLOUD

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

		recu	on of each violation is specified in the narrative portion of thi	<u> </u>				
Establishm				Telephone Number Date of (mm/d)		of Inspection PERMIT #		
Establishment Address (number and street, city, state, zip code)			myhke	812 775 8600				
Establishment Address (number and street, city, state, zip code)				1		2/17/2019 19-91		
129 W.	Marke	t :	4. Non Alberg, IN 47150	606 261 5680			<u> </u>	
Owner				Purpose:	Follow-up Release Date			
T.ki M	•			Routine	NO TODAT			
Owner's A	ddress			2. Follow-up	Summary of Violations:			
Person in C	Thomas			3. Complaint				
i _				4. Pre-Operational	$\begin{bmatrix} C \end{bmatrix} NC 8 R 2$			
Responsible		E_ms	il .	5. Temporary	Menu Type (See back of page)			
•				6. НАССР	wienu Type (Bee back of page)			
Certified F	ood Manas	er	lmgHr-con	7. Other (list)	1 2 3 4 % 5			
_		-	(3/13/22)	<del></del>	1-2-3-4-3-1			
		_	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS N	AARKEN "C"	<u> </u>			
					I'm Yal onere at	4 D.D. 4 D.V.	DET 011/46 (/D#	
			FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU		D IN THE N			
Section#	C/NC	R	Narrative Narrative				orrected By	
438	C	R	Observed multiple chemical sprayers lacking,	common name lakel			rected	
217	NC	ļ	Observed phostic bins beyond usability			Disco	rded.	
239	NC	ļ <u>.</u>	Observed plants/bonds in server areas	to not be inverte.	4	Come	etd	
245	NC	R	Observed cloth mas being used with s	army buttles		Retai	n shoff	
		_	- either use cloth rags and som		1			
			disposable towels and approx buttles					
			- cloth rags connet be allowed to					
291	HL		Observed saitier fest strips mable		L(	1 2	eek	
			- FCMO strips were able to rend					
			- FCHO recommends replacing sticks					
295	NL		Observed bor side you needing close	.1		Corn	1.4.1	
309	NC		Observed cailing ment dusty over sus	1		<u> </u>		
	_		,	w station		1000	1	
430	NL		Observed willing the missing in mp	chiet		1-da	1.	
431	NC		Obance ciling yout in hollmy	to be rusting		<u> W</u>	uk	
				···				
Received by	(name and	title j	printed):	Inspected by (name and title p	rinted);			
B	اردیم	_ (	enurl	A.J.	Ingram	(EHS)		
Received by	, , –	:		Inspected by (signature):	/			
	<u> </u>	_			aj			
ce:			cc;		cc:			

## **MENU TYPE**

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Dragen Kings Daughter

	Floyd Co	ounty Health Department Inspection Notes
	Godë# ₩.G/N	<del></del>
<u></u>		$\rho$ Ic:
		CFH:
		Health Policy Y - N Food Code: Y - N
		Email:
<u>'</u>		
4	245	(mgs
3	-239	inverted
+	438 L	not (about chemical)
6	295	Soda gua
3	24[	Jost strips
2	217	Lague usability
8	430	cuiling tell in map room
9	431	rested celling gente herring
7	369	desty willing
<u>.</u>		

The state of the s

The state of the s

The state of the s

· Market and Section 19

No comme

, e 4

\* \* \* \*